

## Looks Like



## Ingredients

Ingredient	Quantity	Unit
Coriander	20.00	g
Fresh Diced Chicken Meat Light and Dark	600.00	g
ONIONS SPANISH	150.00	g
Sysco Cla Extra Life Rapeseed Oil 1x5ltr	20.00	ml
Brakes Low Fat Natural Yoghurt 5kg	200.00	g
Sysco Classic Tikka Masala Sauce 1x2.2kg	425.00	g
Cooks Co Garlic Puree 1x1.2kg	7.50	g

## Preparation Notes

### Method:

1. Fry the onion and garlic gently in the oil. Add the chicken pieces and fry until golden brown and cooked all the way through.
2. Add the sauce and simmer for 5 minutes
3. Add the yogurt and stir through the sauce.

Hints/Tips - Serve with naan bread and garnish with Chopped Coriander

## Allergen Info

CEREAL GLUTEN	N
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MILK	Y
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	N
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

**Y** : YES  
**N** : NO  
**M/C** : MAY CONTAIN  
**U** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)